ZANUSSI

BUILT-IN OVENS

ZBM 170

ZBM 170 L

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

AU

⚠ Important Safety Information

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.
These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

Installation

- This oven is heavy and care must be taken when moving it.
- Ensure that **all packaging**, both inside and outside the oven, has been **removed** before the oven is used.
- The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician.
- **It is dangerous** to alter the specifications in any way.
- After installation, please dispose of the packaging with due regard to safety and the environment.

Child Safety

- The appliance is not intended for use by young children or infirm persons without supervision. Young children **must not** be allowed to tamper with the controls or play near or with the oven.
- Ovens become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the oven until it has cooled.
- **CAUTION** - accessible parts will become hot when in use. To avoid burns and scalds children should be **kept away** .

During Operation

- **Do not** use this oven if it is in contact with water and never operate it with wet hands.
- Ensure that the oven shelves are installed in the correct way.
- Take **great care** when heating fats and oils as they will ignite if they become too hot.
- This oven has been designed for cooking edible foodstuffs only and **must not** be used any other purposes.
- **Never** place plastic or any other material which may melt in or on the oven.
- **Only** clean this oven in accordance with the instructions.
- **Take care** to follow the recommendations given for tending the food when grilling. Use the handles provided in the recommended way.
- **Always grill with the oven door closed.**
- **Always** use oven gloves to remove and replace food in the oven.
- Ensure that you **support** the grill pan when removing it from the oven.
- **Never** line any part of the oven with aluminium foil.
- **Do not** allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- **Always** stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release.
- Stand clear when opening the drop down oven door.
- **Do not** allow it to fall open - support it using the door handle, until it is fully open.
- **Do not** place sealed cans or aerosols inside the oven. They may explode if they are heated.
- **Do not** hang towels or clothes from the oven or its handle. They are a **safety hazard**.

After Use

- Ensure that all control knobs are in the **OFF** position when not in use.
- For hygiene and safety reasons, this oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Only clean this oven in accordance with the instructions.
- Always allow the oven to cool down before switching off at the wall prior to carrying out any cleaning or maintenance work.
- **Do not** leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched **ON**.
- **Under no circumstances** should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre. Always insist on genuine spare parts.

Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.

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Guide to use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

Step by step instructions for an operation

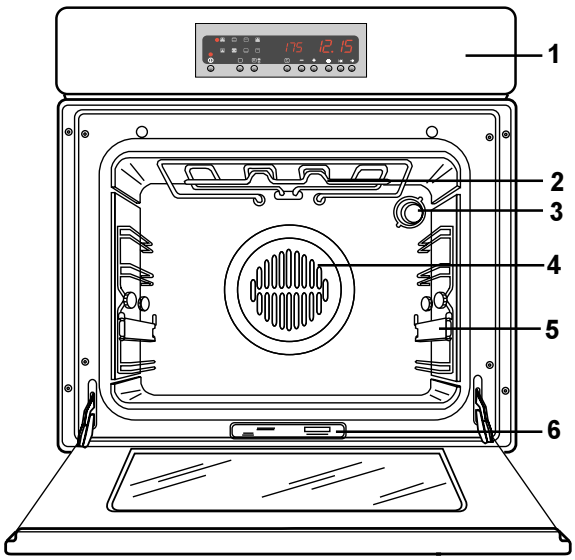
Hints and Tips

Environmental Information

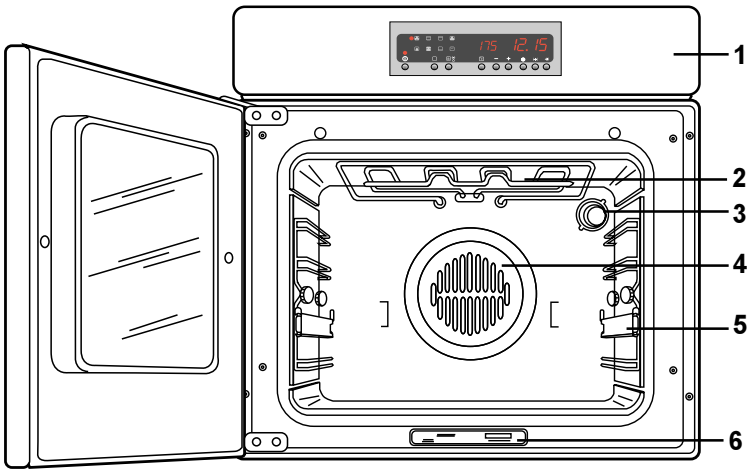
Your safety is of paramount importance. Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department.

Keep this instruction book for future reference and ensure it is passed on to any new owner.

Description of the Ovens



Model ZBM 170

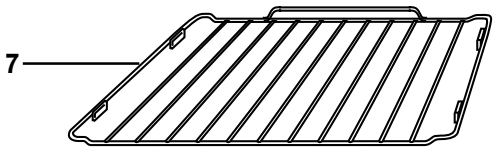


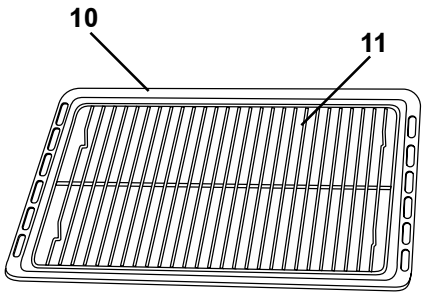
Model ZBM 170 L

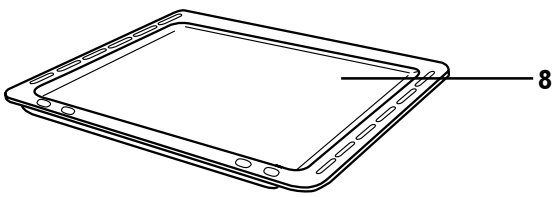
1. Control Panel
2. Grill Element
3. Oven Light
4. Oven Fan
5. Telescopic Runners
6. Rating Plate

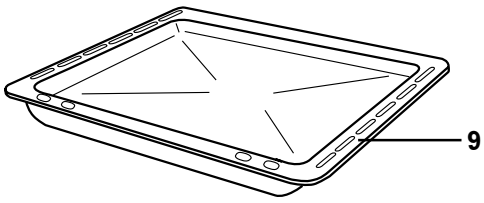
7. Anti-tip shelf
12. Baking tray
9. Dripping pan
10. Grill/roasting pan
11. Grill trivet

Oven accessories

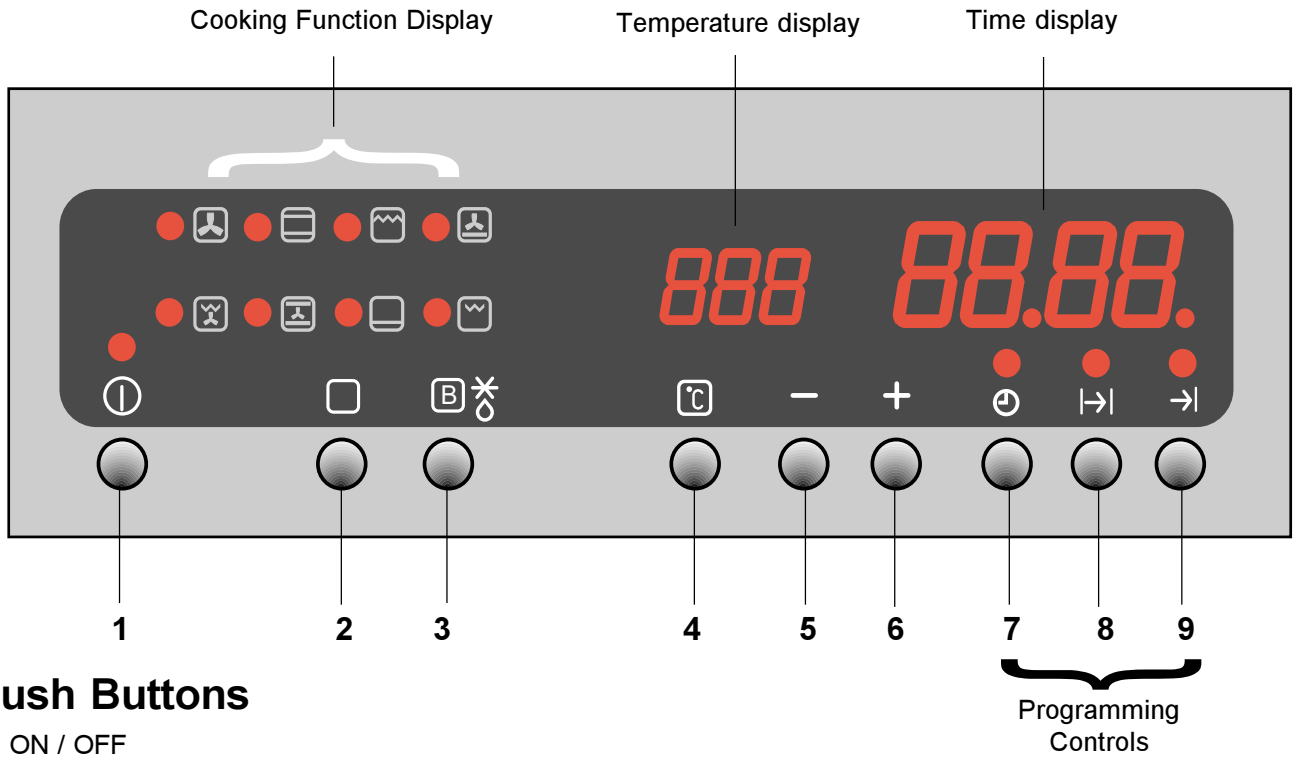








Control Panel



Push Buttons

1. ON / OFF
2. Oven Function Control
3. Fast Heat Up / Defrost Function
4. Temperature Control / Current Temperature
5. Decreasing Control (Time or Temperature)
6. Increasing Control (Time or Temperature)
7. Minute Minder
8. Cooking Time
9. End of Cooking Time

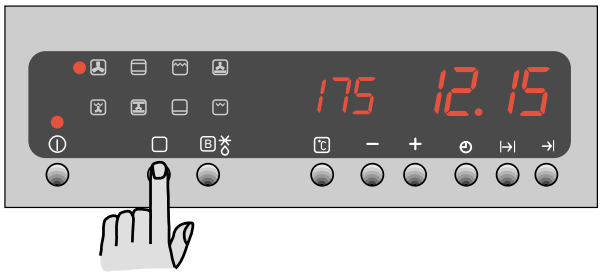
All the oven functions are controlled by an electronic programmer.
You can select any combination of cooking function, cooking temperature and automatic timing.

In the event of a power failure, the programmer will keep all the settings (time of day, programme setting or program in operation) for about 3 minutes. If power is not restored within 3 minutes, all the settings will be cancelled. When the power is restored, the numbers on the display will flash, and the clock/timer has to be reset.

"On/Off" Push Button

The oven must be switched on before setting any cooking function or programme. When button ⏻ is pressed, the pilot light above will come on, and the oven light will switch on.
To switch off the oven, you can press button ⏻ at any time. Any cooking function or programme will stop, the oven light will switch off and the time display will show the time of day only.

When button ⏻ is pressed, the display will show the current internal temperature if the oven has not completely cooled down.

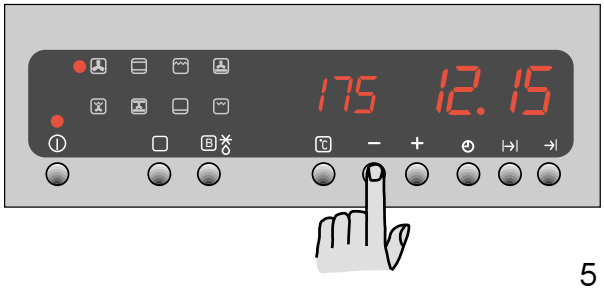


Oven Function Control Push Button

Push button ▢ allows you to select the cooking function. Each time you push this button, a pilot light will come on in the Oven Function Display, showing which cooking function has been chosen.

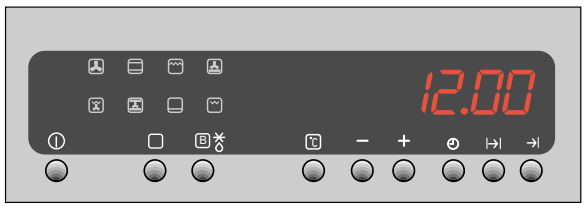
Increase and Decrease Push Buttons

Push buttons − and + allow you to increase or decrease temperature or time settings.



How to set the Time of Day

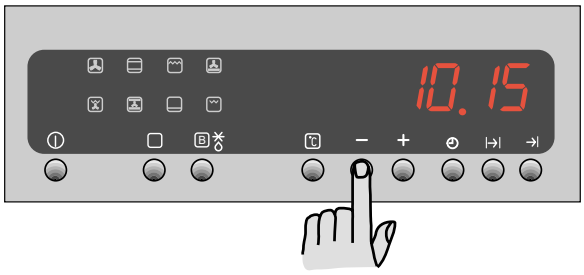
The oven has a 24 hour clock.
When the oven is first connected to the electrical supply, the display will automatically show 12:00.
If no button is pressed within 10 seconds, the numbers will stop flashing and the clock will start running from 12.00.



To set the correct time of day :

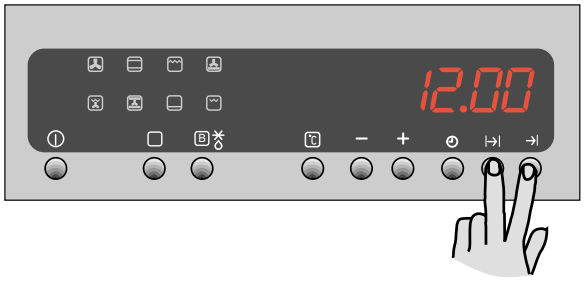
If numbers are flashing:

press button − or +. When the correct time is displayed, confirm the setting by pressing button [℃]. The clock will start running.



If numbers are static:

press buttons |→| and →| at the same time and keep them pressed until the numbers start flashing. Release buttons |→| and →|, then adjust the time by pressing buttons − or + and confirm by pressing button [℃].



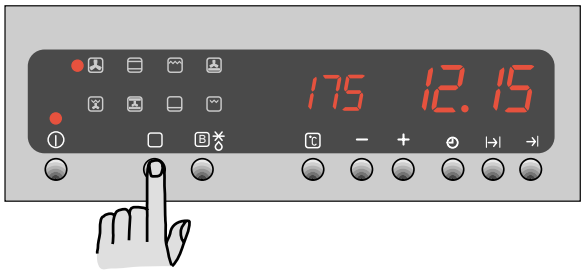
How to select a Cooking Function and Temperature

The oven has 8 different cooking functions. For each of them, a pre-set temperature will be automatically selected.

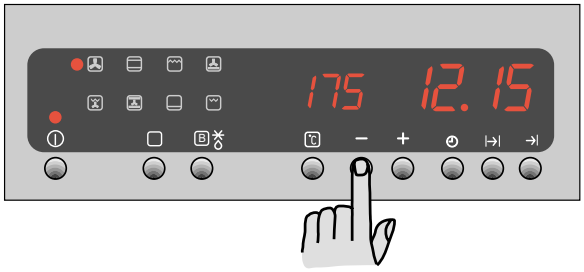
1) Switch on the oven by pressing the "ON" button.

2) Press button [▢] to select the required oven function. Each time button [▢] is depressed, a pilot light will come to the left of the currently selected cooking function symbol.

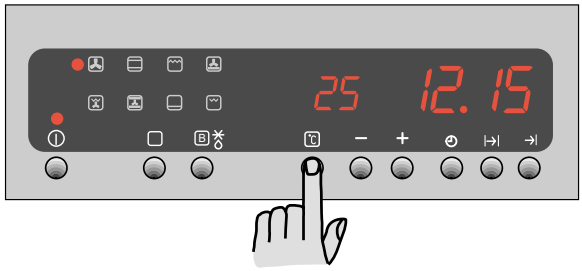
3) If the pre-set temperature is not suitable, press button − or + to adjust the temperature in 5 degree steps.When the required temperature is reached an acoustic alarm will sound for a short time.



You can also get the current internal temperature by pressing button [℃] once.



If the internal temperature is higher than the selected temperature (e.g. when a cooking function has been completed and the oven is still hot) the internal temperature will not be displayed.



Cooking Function Symbols

Fan cooking - This setting allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.

Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.

Full Grill - The full grill element will be on. Recommended for large quantities.

Pizza Oven - The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.

Thermal Grilling - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food. **Select a maximum temperature of 200°C.**

Baking Function - The top and bottom elements heat the oven cavity and the fan circulates hot air around your dishes. Best for baking cakes, biscuits or bread.

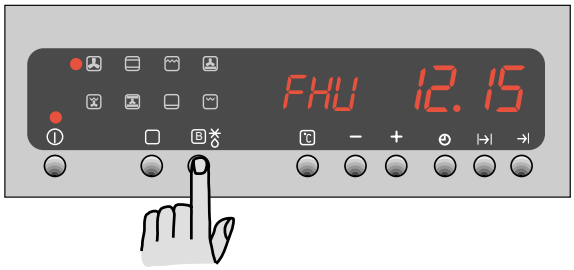
Bottom heating element - The heat comes from the bottom of the oven only, to allow you finish your dishes.

Inner grill element only - can be used for grilling small quantities.

"Fast Heat Up" function

After a cooking function has been selected and the temperature has been adjusted, the cavity will gradually heat up until the selected temperature is reached. This will take from 10 to 15 minutes, depending on selected function and temperature.
If it is necessary to reach the required temperature in a shorter time, the "Fast Heat Up" Function can be used.

1) Switch the oven on by pressing button ⏻.
2) Set the required cooking function and temperature as explained in the previous pages.
3) Press button B once. The temperature display will show "FHU".
4) When the required temperature is reached, an acoustic alarm will sound for a short time, and the temperature display will revert to the set temperature.

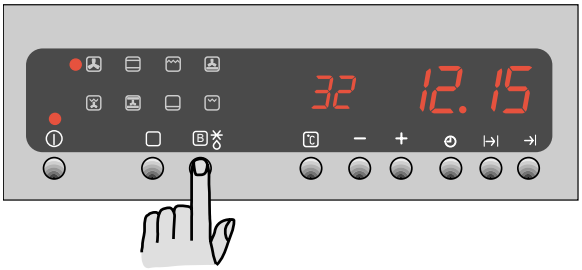


This function can be used with any cooking function or temperature.

Defrost Function

It is possible for the oven fan to operate without heat and circulate the air, at low temperature, inside the oven. This increases the speed of defrosting.

1) Switch the oven on by pressing button ⏻.
2) Press button B twice. The temperature display will show "32". This temperature setting cannot be changed.
3) To switch the "defrost" function off, just press button B once again. The oven will switch off, and the display will only show the time of day.



This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

Before the First Use

*Remove **all packaging**, both inside and outside the oven, before using the oven.*

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

1. Switch on the oven by pressing the "ON" push button.
2. Press button ▢ twice. The pilot light to the left of symbol ▭ will come on.
3. Set the temperature to 250°C using the "Increase" button (push button +).
4. Open a window for ventilation.
5. Allow the oven to run empty for approximately 45 minutes.

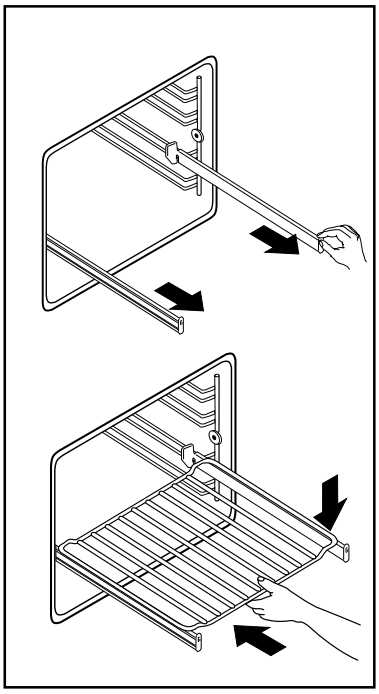
This procedure should be repeated with the full grill function and the fan oven function for approximately 5-10 minutes.

Telescopic shelf supports

☞ Shelf level 2 is fitted with telescopic shelf supports.

1. Pull the right and left hand telescopic shelf supports completely out, as shown in the diagram.
2. Place the shelf or the grill pan on the telescopic shelf supports, as shown in the diagram, then gently push them all inside the oven.

Do not attempt to close the oven door if the telescopic shelf supports are not completely inside the oven. This could damage the door enamel and glass.



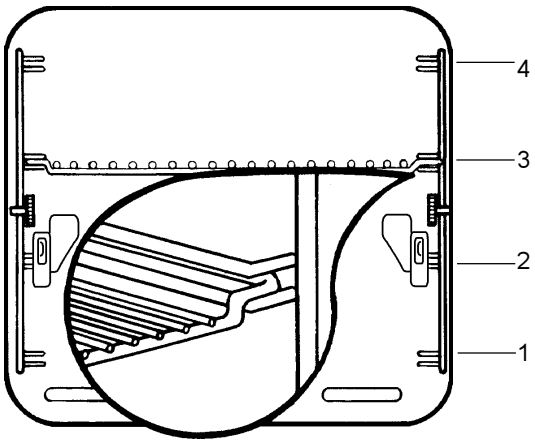
Using the Oven

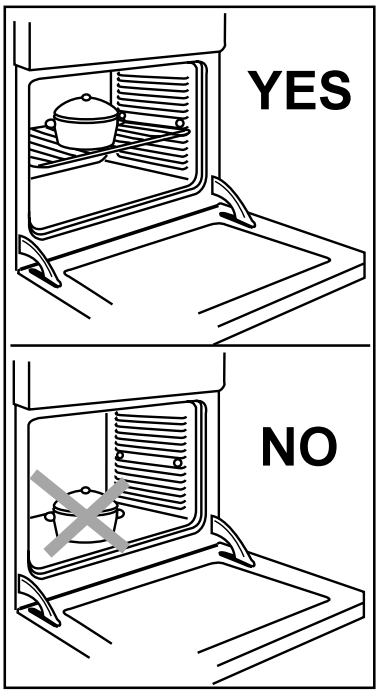
Always cook with the oven door closed.
Stand clear when opening the oven door.

The oven has four shelf levels. The shelf positions are counted from the bottom of the oven as shown in the diagram.

Shelf level 2 is fitted with telescopic shelf supports.

Do not place cookware directly on the oven base.





Attention!

Do not place pans, dripping pans, biscuit pans or aluminium foil on the oven bottom. This could cause a heat build-up which would affect the baking results and damage the oven enamel.

Hints and Tips

Condensation and steam

When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, **always stand back from the oven when opening the oven door** to allow any build up of steam or heat to release.
If the steam comes into contact with a cool surface on the outside of the oven, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.
To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

Cookware

- Use any oven proof cookware which will withstand temperatures of 250°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

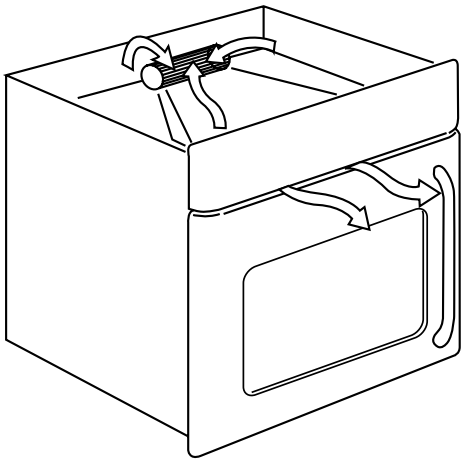
A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

Cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.

The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.



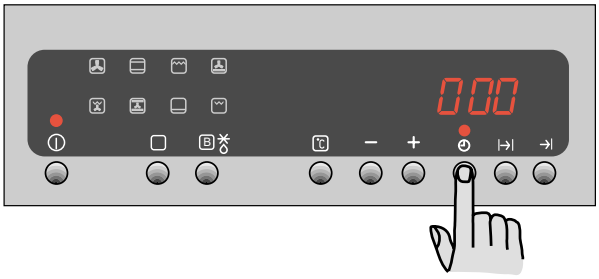
The Safety Thermostat

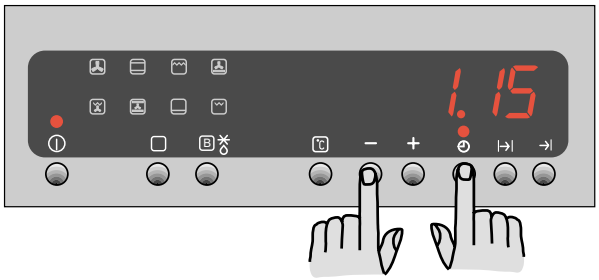
This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.

Programming the Oven

How to set the minute minder

1) Press button ◴ to select the Minute Minder Function. The relevant pilot light will flash and the control panel will display 0.00.
2) Press button − or + within 3 seconds to select the required time (up to 19 hours 59 minutes). The Minute Minder will wait 3 seconds and then start running.
3) The display will revert to the time of day. To check the minute minder, press button ◴.
4) When the programmed time has elapsed, an acoustic alarm will be heard. The oven will **NOT** switch off if in use.
5) To switch off the acoustic alarm, press any button between 4 and 9. The Minute Minder pilot light will go out.

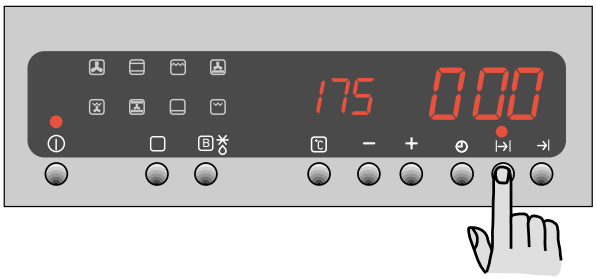




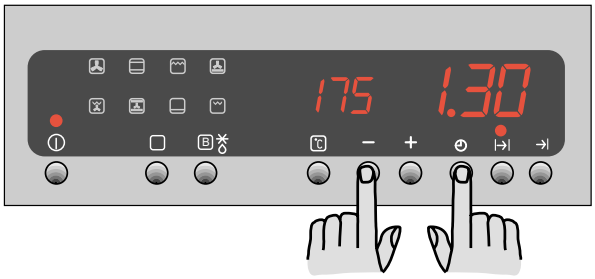
To cancel the Minute Minder:
press button ◴ and, while keeping it pressed, press button − too.

To programme the Oven to switch off

1) Place food in the oven, select a cooking function and adjust the cooking temperature if required.
2) Press button |→| to select the Cooking Duration function. The Cooking Duration pilot light will flash and the control panel will display 0.00.
3) Press button − or + to select the required time (up to 19 hours 59 minutes). The programmer will wait 3 seconds and then start running.
4) The display will revert to the time of day. To check the cooking time, press button |→|.
5) When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard.
6) To switch off the acoustic alarm, press any button between 4 and 9. The Cooking Duration pilot light will go out.

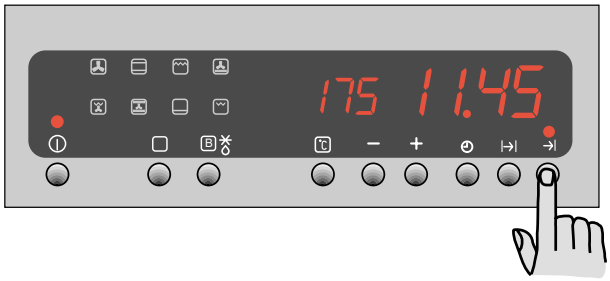


To cancel the Duration Time:
press button |→| and, while keeping it pressed, press button − too.
If this operation is carried out while a program is running on, the oven will NOT switch off.



When a Cooking Duration time is set, the oven will switch off a few minutes before the end of the programmed time, and use the residual heat. See “Safety and Energy Saving Functions”.

☞ To programme the Oven to switch on and off



1) Carry out the cooking duration setting as described in “To programme the Oven to switch off”.
2) Press button →| . The "End of Cooking" function will be selected, and the relevant pilot lamp will flash. The control panel will display the end of cooking time (that is, the actual time + cooking duration).
3) Press button − or + within 3 seconds to select the required end of cooking time.
4) The programmer will wait 3 seconds, then the cooking duration time will appear on the control panel. When the oven switches on, the display will revert to the time of day.
   If you press button →| the display will show the end of cooking time.
5) The oven will switch on and off automatically. The end of cooking will be marked by an acoustic alarm.
6) To switch off the acoustic alarm, press any button between 4 and 9. The pilot lamps will go off.

☞ **To cancel the programme, simply cancel the Duration Time.**
Press button |→| and, while keeping it pressed, press button − too.
If this operation is carried out while a programme is running on, the oven will NOT switch off.

Safety and Energy Saving Functions

Safety Cut-Off Function

If no changes are made to the oven settings, the oven will switch off automatically according to the following table:

If temperature setting is:	the oven will switch off:
250°C or more	after 1 $^{1}/_{2}$ hours
from 120 up to 250°C	after 5 hours
less than 120°C	after 12 hours

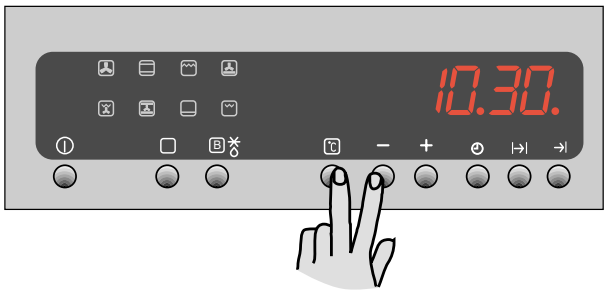
Residual Heat Function

When a Cooking Duration time is set, the oven will automatically switch off a few minutes before the end of the programmed time, and use the residual heat to finish your dishes without energy consumption. The oven pilot light will remain on until the Cooking Duration time is over.
This function will not operate when the Cooking Duration time is less than 15 minutes.

☞ Child Safety Function

To avoid children switching on the oven, it is possible to lock the oven controls.

1) Turn off the oven by pressing button ⏻.
2) Press buttons ℃ and ▬ at the same time and keep them pressed for about 3 seconds. A flashing dot will be displayed after the time of day.
3) ☞ The oven is now locked. Neither oven functions nor temperatures can be selected.



To unlock the oven:

Press buttons ℃ and ▬ at the same time and keep them pressed for about 3 seconds. The flashing dot will go off. The oven can now be operated.

The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

The advantages of cooking with this function are:

- **Faster Preheating**
  As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.
- **Lower Temperatures**
  Fan oven cooking generally requires lower temperatures than conventional cooking.
  Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.
- **Even Heating for Baking**
  The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one.
  This is quite usual. There is no mixing of flavours between dishes.

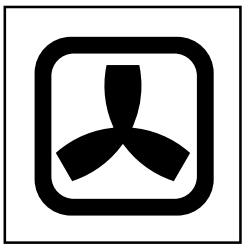
☞ 1. Switch the oven on.
2. Press the Oven Function Control button once.
3. If necessary adjust temperature setting using the "Increase" or "Decrease" buttons.

THINGS TO NOTE

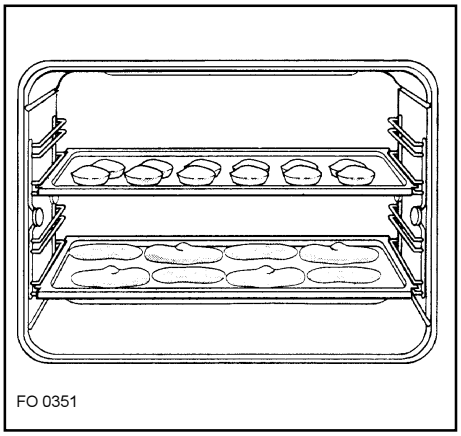
- The oven light will come on when the oven is switched on.
- The cooling fan will operate continually during cooking. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

NOTE

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch on at all at lower temperature settings nor run on where the oven has only been used for a short time.



FAN OVEN FUNCTION SYMBOL
PRE-SET TEMPERATURE: 175°C
TEMPERATURE SELECTION: 50°C - 250°C



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Hints and Tips

Shelf positions are not critical, but make sure the shelves are evenly spaced.

When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.

When the oven is full, you may need to allow a slightly longer cooking time.

A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food.

When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.

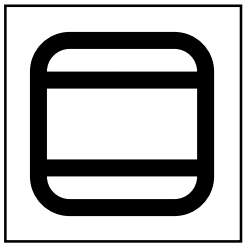
The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).

The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.

The meat tin **should not** be placed on a heated hotplate or burner as this may cause the enamel to crack.

The Conventional Oven

When using this setting, heat comes from both the top and bottom elements. This allows you to cook on a single level and is particularly suitable for dishes which require extra base browning such as quiches and flans.
Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.



CONVENTIONAL OVEN FUNCTION SYMBOL
PRE-SET TEMPERATURE: 200°C
TEMPERATURE SELECTION: 50°C - 250°C

How to Use the Conventional Oven

1. Switch the oven ON.
2. Select the Conventional Oven Function by pressing the Oven Function control button until the pilot light to the left of symbol comes on.

Bottom oven element only

This function is particularly useful when blind-baking pastry. It may also be used to finish off quiches or flans to ensure the base pastry is cooked through.
Pre-set temperature is 250°C.

THINGS TO NOTE

During cooking, the cooling fan will operate in the same way as described for the fan oven function.

Hints and Tips

The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position.

The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

Always place dishes centrally on the shelf to ensure even browning.

Stand dishes on suitably sized baking trays to prevent spillage onto the base of the oven and make cleaning easier.

Do not place dishes, tins or baking trays directly on the oven base as it becomes very hot and damage will occur.

For faster preheating use the Fast Heat-Up Function.

Single level cooking gives best results. If you require more than one level cooking use the fan oven function.

Cooking Chart - Fan and Conventional Oven

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10 °C to suit individual preferences and requirements.

NOTE: Shelf positions are counted from bottom of the oven.

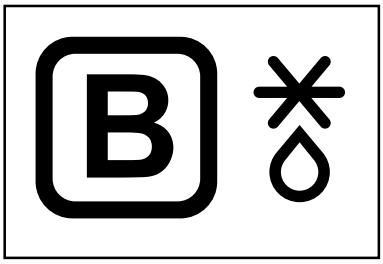
Food		Fan Oven		Conventional Oven	
		Shelf Position	Cooking Temp (°C)	Shelf Position	Cooking Temp (°C)
Biscuits		Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	180-190	2 - 3	180-190
Bread			210-220	2	210-220
Casseroles			130-140	2	150-180
Cakes:	Small and queen		160-170	2	170-180
	Sponges		160-170	2	180-190
	Madeira		140-150	2	160-170
	Rich Fruit		130-140	2	150-160
	Christmas		130-140	1 - 2	130-140
	Meringues		90-100	2	100-110
Fish			170-190	2	170-190
Fruit Pies and Crumbles			190-200	2	190-200
Milk Puddings			130-140	2	130-140
Pastry:	Choux			2 - 3	160-170
	Shortcrust				
	Flaky		190-200	2	190-200
	Puff				
Plate Tarts			180	1 - 2	190-200
Quiches/Flans			170-180	1 - 2	190-200
Scones			210-220	2	230
Roasting:	Meat & Poultry		160-180	2	180-200

Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.
This function is particularly suitable for defrosting delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

☞ How to Use Defrosting

1) Switch the oven on by pressing button 1.
2) Press button 3 twice.



DEFROSTING FUNCTION SYMBOL PRE-SET TEMPERATURE: 32°C TEMPERATURE SETTING CANNOT BE CHANGED

ⓘ Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

Refer to the following table for approximate defrosting times.

Food	Defrosting time (Mins)	Standing time (Mins)	Notes
Chicken 1000 g.	100-140	20-30	Place the chicken on an inverted saucer on a large plate. Defrost open and turn at half time or defrost covered with foil. Remove giblets as soon as possible.
Meat 1000 g.	100-140	20-30	Defrost open and turn at half time or cover with foil
Meat 500 g.	90-120	20-30	As above
Trout 150 g.	23-35	10-15	Defrost open
Strawberries 300 g.	30-40	10-20	Defrost open
Butter 250 g.	30-40	10-15	Defrost open
Cream 2 x 200 g.	80-100	10-15	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g.	60	60	Defrost open

The times quoted in the chart should be used as a guide only, as the speed of defrosting will depend on the kitchen temperature. For example, the colder the room temperature, the longer the defrosting time.

Grilling

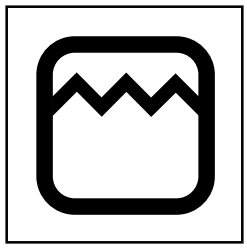
Grilling must be carried out with the oven door closed.
Always use oven gloves to remove and replace food in the oven.
*Ensure that you **support** the grill pan when removing it from the oven.*

How to Use the Grill

1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

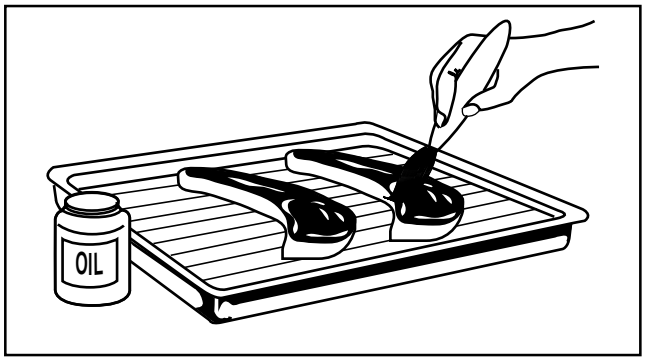


GRILLING FUNCTION SYMBOL
PRE-SET TEMPERATURE: 250°C
TEMPERATURE SELECTION 50°C - 250°C

Hints and Tips

- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position.
- The food should be turned over during cooking, as required.

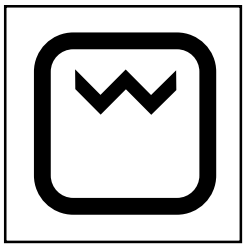
The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.



☞ How to Use the Inner Grill Element

The inner grill provides quick direct heat to the central area of the grill pan. Use the inner grill element for cooking small quantities, it can help to save energy.

1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.

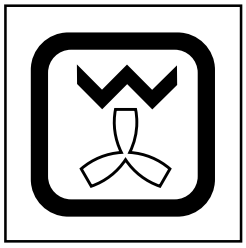


INNER GRILL ELEMENT SYMBOL
PRE-SET TEMPERATURE: 250°C
TEMPERATURE SELECTION 50°C - 250°C

☞ How to Use the Thermal Grill

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn the food is reduced. Thermal grilling helps to minimize cooking smells in the kitchen.
With the exception of toast and rare steaks, you can thermally grill all the foods you would normally cook under a conventional grill. Cooking is more gentle, therefore food generally takes a little longer to cook with thermal grilling compared with conventional grilling. One of the advantages is that larger quantities can be cooked at the same time.

1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.
4. Adjust the grid and grill pan runner position to allow for different thicknesses of food and follow the instructions for grilling.



THERMAL GRILLING
PRE-SET TEMPERATURE: 180°C
TEMPERATURE SELECTION 50°C - 200°C
DO NOT EXCEED 200°C

Hints and Tips

Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.

Cooking Chart - Grilling

A general guide to cooking times is given below but these times may vary slightly depending on the thickness and quantity of food being cooked.

Quantity Grams	Pieces	TYPE OF FOOD	GRILL - INNER GRILL				
			pre-heat minutes	shelf level	Temp. °C	cooking time (in mins) *	
						1st side	2nd side
800	4	Beef fillets	-	4	250	8-10	4-6
600	4	Pork chops	-	4	250	8-10	5-8
800	8	Spare ribs	-	4	250	6-8	4-6
500	8	Sausages	-	4	250	8-10	4-6
700	4	Kebabs	-	4	250	10-12	5-7
500	4	Chicken breasts	-	4	250	10-12	5-7
500	6	Sole	-	4	250	6-8	4-6
	6	Toast bread	-	4	250	3-4	1-2

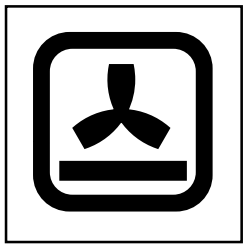
Quantity Grams	Pieces	TYPE OF FOOD	THERMAL GRILLING **Select a maximum temperature of 200°C**				
			pre-heat minutes	shelf level	Temp. °C	cooking time in (mins) *	
						1st side	2nd side
1000	2	Rolled joints { Beef / Lamb / Pork	-	3	180	30-40	20-30
800	4	Quartered chicken	-	3	200	25-30	15-20
1000	2	Chickens	-	3	190	30-35	25-30
800	1	Guinea fowl	-	2	180	35-40	30-35
500	2	Pigeons	-	3	180	35-40	30-35
500	4	Quail	-	3	200	25-30	20-25
		Vegetable gratin	-	3	200	15-25	-
	4	Toasted sandwiches	-	3	200	3-5	1-2
	9	St. Jacques shells	-	3	200	15-20	-
600	2	Mackerel	-	3	200	10-20	6-8
800	4	Fish slices	-	3	200	10-15	8-10

(*) Food should be turned during cooking using these times as a guide
The times quoted above are given as a guide and should be adjusted to suit personal taste.

Pizza Oven

The bottom element provides direct heat to the base of pizzas, quiches or pies, while the fan ensures air is circulated to cook the pizza toppings or pie fillings.
To obtain the best results use the lower shelf levels.

1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot light to the left of comes on.
3. If necessary, press the "Increase" or the "Decrease" buttons to adjust the temperature setting.



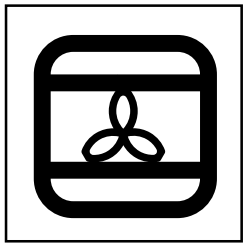
PIZZA OVEN FUNCTION SYMBOL
PRE-SET TEMPERATURE: 175°C
TEMPERATURE SELECTION: 50°C - 250°C

TYPE OF FOOD	PIZZA OVEN		Cooking time minutes
	Shelf	Temp °C	
Pizza, large	1	210-230	15-20
Pizza, small	1	200-220	10-20
Quiche	1	160-180	30-40
Sweet Tart (treacle)	1	170-180	20-30
Fruit Tart	1	170-180	25-30
Blind Baked Flan Cases	1	170-180	15-20
Egg Custard Tart	1	160-170	40-50

Baking Function

When using this function, the top and bottom elements will heat the oven cavity and the fan will circulate hot air around your dishes. This offers an alternative cooking method particularly suitable for baking.

1. Switch the oven ON.
2. Press the Cooking Function Control Button until the pilot lamp to the left of symbol comes on.



BAKING FUNCTION SYMBOL
PRE-SET TEMPERATURE: 175°C
TEMPERATURE SELECTION: 50°C - 250°C

TYPE OF FOOD	BAKING FUNCTION		Cooking time minutes
	Shelf	Temp °C	
Cookies	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used.	160-170	10-15
Boiled Fruit Cake		140-150	25-30
Queen Cake		150-160	20-25
Viennese Tarts		150-160	15-20
Wholemeal Bread		180-200	25-35
Bread Rolls		190-210	15-20
Teacakes		180-190	15-20

Cleaning the Oven

Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.

This appliance cannot be cleaned with steam or with a steam cleaning machine.

The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.

Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little washing up liquid has been added.

To prevent damaging or weakening the door glass panels avoid the use of the following:

- *Household detergent and bleaches*
- *Impregnated pads unsuitable for non-stick saucepans*
- *Steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water.

***DO NOT** clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.*
If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Centre who will be pleased to advise further.

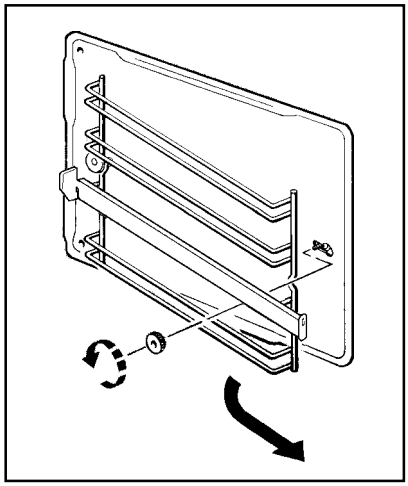
Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

Oven Shelves and Shelf Supports

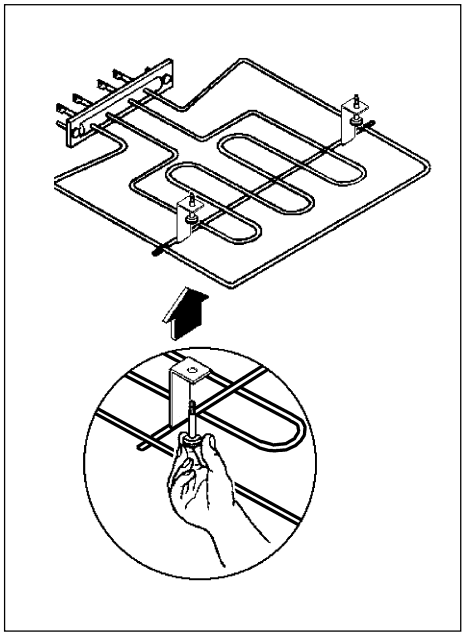
To clean the oven shelves and the shelf supports, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.
The shelf supports can be removed for easy cleaning (see diagram). Please, ensure the retaining nuts are secure when refitting the shelf support.

When cleaning the shelf supports, take care not to remove the lubricating grease behind the telescopic runners. This is to ensure their correct operation.



Cleaning the Hinged Grill

This model has been fitted with a hinged grill element to enable you to clean the roof of the oven easily.



Before proceeding ensure the oven is cool and is disconnected from the electricity supply.

1) Undo the screws which holds the grill in place (see diagram). When doing this operation for the first time, we recommend using a screwdriver.
2) Then gently pull the grill downward to allow access to the oven roof (see diagram).
3) Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.
4) Gently push up the grill element into place and firmly screw into place the holding nuts.

Ensure the grill holding nuts are firmly in place to avoid the grill falling down when in use.

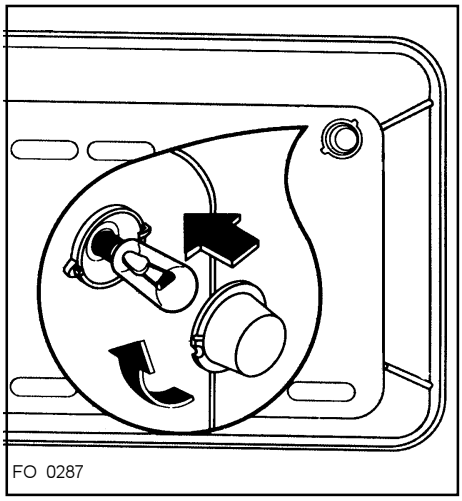
Replacing the Oven Light

Disconnect the appliance.

If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15W,
- Electric rate: 230-240 V (50 Hz),
- Resistant to temperatures of 300°C,
- Connection type: E14.

These bulbs are available from your local Service Force Centre.



☞ To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.

Something not working

If the oven is not working correctly, please carry out the following checks, before contacting your local Service Force Centre.

SYMPTOM	SOLUTION
■ The oven does not come on	◆ Press the OVEN ON button, then select a cooking function. ◆ Check the fuse and ensure the socket switch or the switch from the mains supply to the oven are ON.
■ The oven light does not come on	◆ Switch on the oven using push button 1. ◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light")
■ It takes too long to finish the dishes, or they are cooked too fast.	◆ The temperature may need adjusting ◆ Refer to the cooking function sections and to any cooking chart provided
■ Steam and condensation settle on the food and the oven cavity.	◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.
■ The timer does not work	◆ Check the instructions for the timer.
■ The oven fan is noisy	◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel.

Service and Spare Parts

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your Service Centre.

For your nearest Authorised Service Centre please contact:

Electric Blue Service & Installation P/L

324 Frankston Dandenong Rd,

Dandenong. VIC 3175

Phone: 1300 654 488

Installation

The oven must be installed according to the instructions supplied.

This oven must be installed according to standards and regulation currently in force.

Technical Data

Dimensions of recess

Height	580 mm.
Width	560-570 mm.
Depth	550 mm.

Dimensions of the oven cavity

Height	325 mm.
Width	420 mm.
Depth	390 mm.
Oven capacity	53 litres

Heating elements rating

Top+Bottom heating elements	1880 W
Top element	835 W
Bottom element	1045 W
Convection element	2090 W
Grill element	1830 W
Double Grill element	2660 W
Pizza Oven Function	3135 W
Convection Fan	30 W
Oven Light	15 W
Cooling Fan	20 W
Total Rating	3.2 kW
Supply voltage (50 Hz)	230-240 V

Electrical Connection

The oven is designed to be connected to 230 -240 V (50 Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows.
Letter L Live terminal
Letter N Neutral terminal
⏚ Earth
The cable used (of the types: H05 V2V2-F T90, H05 BB-F T90) must have a min. cross section of 1.5 mm^2.
In order to connect it to the oven it is necessary to remove the hatch at the back of the oven to reach the terminal block.
For direct connection to the mains supply a two pole switch with a minimum rating of 13 A and a minimum distance of 3 mm between its contacts must be fitted between the supply and appliance.
This switch must not break the yellow/green earth cable at any point.

The appliance must be earthed

Important

After installation and connecting, the cable must be placed so that is cannot at any point reach a temperature more than 50°C above the ambient temperature. Before the appliance is connected check that:
- the main fuse and the domestic installation can support the load;
- the power supply is properly earthed;
- the double pole switch used to connect the appliance to the supply is easily accessible after installation.

Terminal block

The oven has an easily accessible terminal block (Fig. 1), which is meant to work with an electric single-phase rate of 230-240 V.

The manufacturer disclaims any responsability should all the safety measures not be carried out.

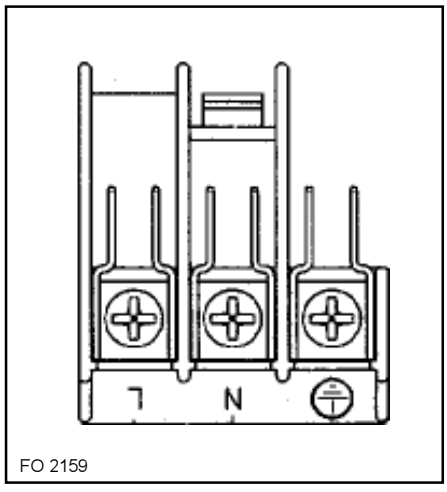
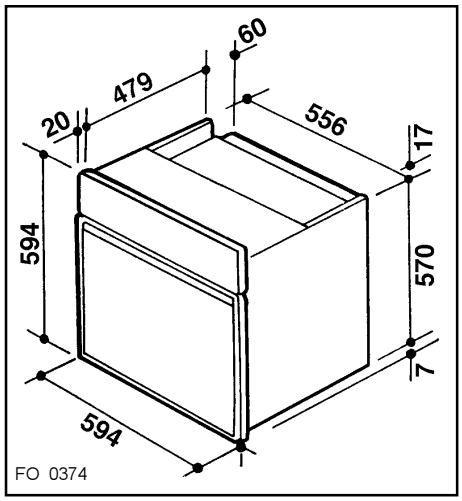


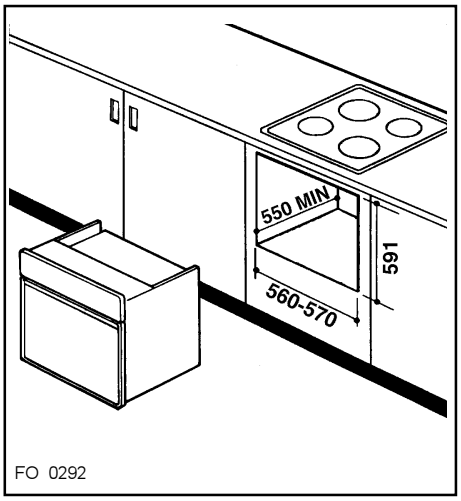
Fig. 1

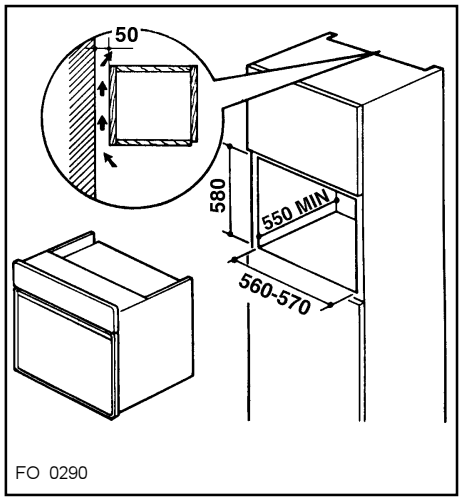
Building In

It is important that the dimension and materials of the surround or cabinet into which the oven will be built are correct and that proper arrangements are made for a continuous supply of air to the oven so it does not overheat.
NOTE: The outer cabinet should have a 600mm width.

Dimensions of the oven and recess required are given in the relevant diagrams.

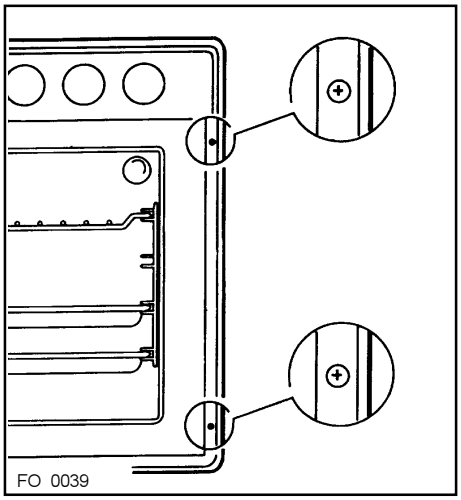






Securing The Oven To The Cabinet (Mod. ZBM 170)

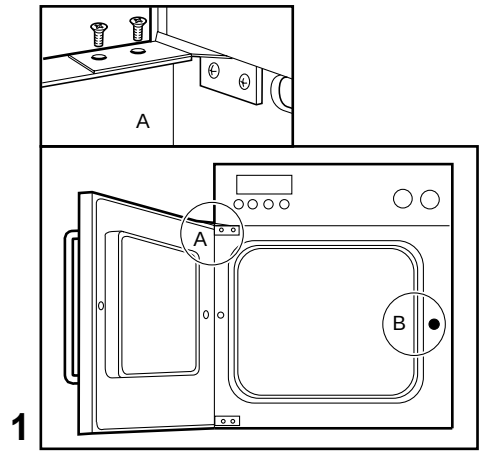
1. Fit the oven into the cabinet recess,
2. Open the oven door,
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.



Securing the Oven to the Cabinet (Mod. ZBM 170 L)

The oven door can be fitted on the right or on the left.

1) Fit the appliance into the cabinet recess, open the oven door and unscrew the two upper screws of the door hinge.
2) Slightly slide forward the door in order to disengage it from the upper hinge.
3) Lift the oven door to disengage it from the lower hinge slipping of the pivot.
4) Secure the oven to the kitchen cabinet with four wood screws which fit the holes provided in the oven frame. Reassemble the oven door carrying out the above procedure in reverse.



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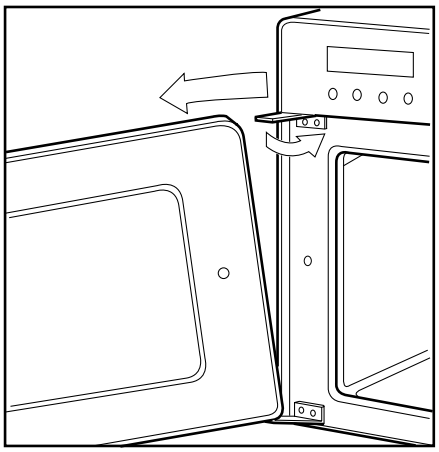
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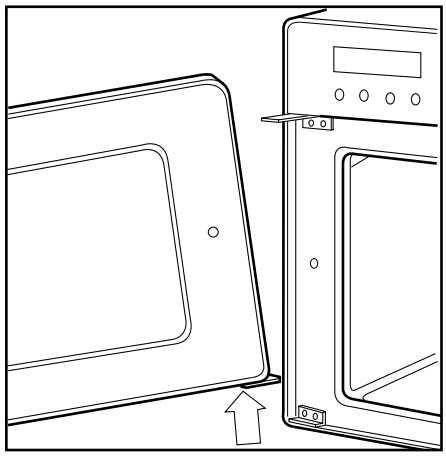
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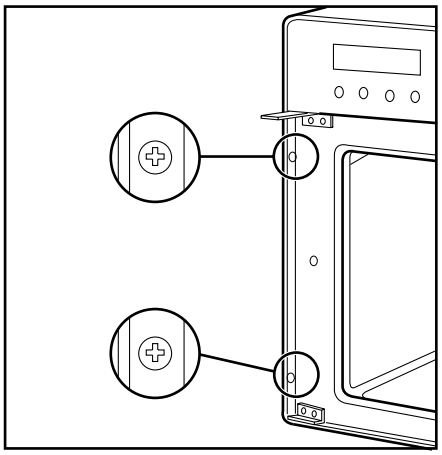
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Grafiche MDM - Forlì

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